

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
24 February 2005 (24.02.2005)

PCT

(10) International Publication Number  
**WO 2005/016015 A1**

- (51) International Patent Classification<sup>7</sup>: **A23C 9/137**, 21/06, 9/123
- (21) International Application Number: **PCT/NZ2004/000189**
- (22) International Filing Date: 19 August 2004 (19.08.2004)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data: 527678 19 August 2003 (19.08.2003) NZ
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- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:  
— with international search report
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: PROCESS FOR PRODUCING YOGHURT WITH CONTROLLED TEXTURE AND CONSISTENCY

(57) Abstract: The invention is a process for preparing a yoghurt with a desired gel strength. It is based on the unexpected observation that gel strength can be varied by varying the pH to an optimum at a given weight ratio of casein to whey protein. Whey protein is added to a milk and the casein:whey protein weight ratio is calculated. The optimum pH for that ratio is determined. The milk solution is then adjusted to that pH, heated to denature the whey protein and formed into yoghurt by known methods. The gel strength of the resulting yoghurt is determined by the optimum pH used in the heating step.

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